



SECRET RECIPES

Ricotta Cheesecake (Crustless)

1/2 RECIPE

- o 6" springform pan
- o 1 pkg cream cheese, at room temp/VERY soft, like butter
- o 1 cup ricotta cheese, at room temp
- o 2 eggs at room temp
- o 3/4 cup sugar
- o 1/4 cup butter, melted and cooled
- o 1/2 tsp vanilla
- o 1 cup sour cream, at room temp
- o 1-1/2 Tsp (or 1 Tbs) lemon juice
- o 4-1/2 tsp flour
- o 4-1/2 tsp corn starch

FULL RECIPE

- o 9-10" springform pan
- o 2 pkgs cream cheese, at room temp/VERY soft, like butter
- o 2 cups ricotta cheese, at room temp
- o 4 eggs at room temp
- o 1-1/2 cup sugar
- o 1/2 cup butter, melted and cooled
- o 1 tsp vanilla
- o 2 cups sour cream, at room temp
- o 1 Tbsp lemon juice
- o 3 Tbsp flour
- o 3 Tbsp corn starch

*Make sure that the cream cheese is **VERY** soft and you scrape beater and bowl often or you will have small lumps. All ingredients must be at room temperature.

I always strain for lumps before pouring into springform pan, and press through any lumps through strainer

*Can make 2 days ahead.

*Doesn't freeze well because of the moisture content of ricotta.

1. Mix cream cheese alone until smooth and creamy and very soft. Add ricotta slowly until well mixed on low speed, level 2 on a Kitchen Aid.

2. Add sugar and then eggs one at a time, melted and cooled butter, flour and cornstarch. Mix in lemon juice and vanilla. Stir in sour cream.

3. Pour into lightly greased springform pan.

4. Bake at 350 degrees for 40 minutes for 1/2 recipe, about 1 hour for full recipe. The center will look like it is not baked and will be 'wiggly'. It is supposed to be 'wiggly'. Depending on your oven, the top may or may not be brown on the edges. This is ok.

5. Turn the oven off with door shut. Leave the cheesecake in the oven for about 45 min. Take it out, leave in pan and let it cool to room temp. Leave in pan and cool in refrigerator at least 4 hours or overnight. Remove from springform pan.

6. Serve with fruit, whipped cream, etc.